



Table d'hôte Dinner Menu

First Courses

“Roll Mop’s Herrings” Two Ways

Red Herring, Mustard Gel,
Olive Crust Herring Filet, Fennel and Bacon Salad

Cream of White Bean and Truffle Soup

Coco Bean Casserole

‘The Ploughman’s’

Funtington Pork Ballotine, Baby Gem, Piccalilli,
Tomato Bonbon, Onion Toast

Main Courses

Roast Bream, Spinach, Parsley Cream

Sardine and Tomato Cannelloni

Lasagne of Ratatouille

Asparagus, Tomato Consommé and Basil

Poached and Roast Norfolk Chicken Breast

Pearl Barley Broth, Curly Kale

Desserts

Cox Apple and Peanut Crumble

Vanilla Ice Cream

Lemon Meringue

Orange Sherbet, Coconut Ice Cream

Selection of Cheeses

Coffee and Petit Fours

£5.00

2 Courses for £35.00 per person or 3 Courses for £40.00 per person

VAT included at current rate